

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION TYPE	REGULAR <input checked="" type="checkbox"/>	FOLLOW-UP <input type="checkbox"/>	COMPLAINT <input type="checkbox"/>	INVESTIGATION <input type="checkbox"/>	OTHER <input type="checkbox"/>	GRADE	6	RATING	A	INSPECTION DATE	7/30/2018	ESTABLISHMENT NAME	King's Restaurant LLC (Harmon)																		
						TIME IN	1115	TIME OUT	1505	PERMIT HOLDER				King's Restaurant LLC																	
						SANITARY PERMIT NO.				180002846				LOCATION (Address)				Compadres Mall, Harmon Loop Rd.													
ESTABLISHMENT TYPE						RESTAURANT		AREA		2		TELEPHONE		6375464		No. of Risk Factor/Intervention Violations				2				RISK CATEGORY				3			
												No. of Repeat Risk Factor/Intervention Violations				0															

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status		COS	R	PTS
Supervision				
1	IN OUT			6
Person in charge present, demonstrates knowledge, and performs duties				
Employee Health				
2	IN OUT			6
Management awareness, policy present				
3	IN OUT			6
Proper use of reporting, restriction & exclusion				
Good Hygienic Practices				
4	IN OUT N/A N/O			6
Proper eating, tasting, drinking, betelnut, or tobacco use				
5	IN OUT N/A N/O			6
No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands				
6	IN OUT N/A N/O			6
Hands clean and properly washed				
7	IN OUT N/A N/O			6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed				
8	IN OUT			6
Adequate handwashing facilities supplied & accessible				
Approved Source				
9	IN OUT			6
Food obtained from approved source				
10	IN OUT N/A N/O			6
Food received at proper temperature				
11	IN OUT			6
Food in good condition, safe, and unadulterated				
12	IN OUT N/A N/O			6
Required records available: shellstock tags, parasite destruction				
Protection from Contamination				
13	IN OUT N/A			6
Food separated and protected				
14	IN OUT N/A			6
Food contact surfaces: cleaned & sanitized				
15	IN OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food				
Potentially Hazardous Food (TCS Food)				
16	IN OUT N/A N/O			6
Proper cooking time and temperatures				
17	IN OUT N/A N/O			6
Proper reheating procedures for hot holding				
18	IN OUT N/A N/O			6
Proper cooling time and temperatures				
19	IN OUT N/A N/O			6
Proper hot holding temperatures				
20	IN OUT N/A			6
Proper cold holding temperatures				
21	IN OUT N/A N/O			6
Proper date marking and disposition				
Consumer Advisory				
22	IN OUT N/A			6
Consumer Advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
23	IN OUT N/A			6
Pasteurized foods used; prohibited foods not offered				
Chemical				
24	IN OUT N/A			6
Food additives: approved and properly used				
25	IN OUT			6
Toxic substances properly identified, stored, used				
Conformance with Approved Procedures				
26	IN OUT N/A			6
Compliance with variance, specialized process, and HACCP plan				

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status		COS	R	PTS
Safe Food and Water				
27	Pasteurized eggs used where required			1
28	Water and ice from approved source			2
29	Variance obtained for specialized processing methods			1
Food Temperature Control				
30	Proper cooling methods used; adequate equipment for temperature control			1
31	Plant food properly cooked for hot holding			1
32	Approved thawing methods used			1
33	Thermometer provided and accurate			1
Food Identification				
34	Food properly labeled; original container			1
Prevention of Food Contamination				
35	Insects, rodents, and animals not present			2
36	Contamination prevented during food preparation, storage & display			1
37	Personal cleanliness			1
38	Wiping cloths: properly used and stored			1
39	Washing fruits and vegetables			1
Proper Use of Utensils				
40	In-use utensils: properly stored			1
41	Utensils, equipment and linens: properly stored, dried, handled			1
42	Single-use/single-service articles: properly stored, used			1
43	Gloves used properly			1
Utensils, Equipment and Vending				
44	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	Warewashing facilities: installed, maintained, used; test strips			1
46	Nonfood-contact surfaces clean			1
Physical Facilities				
47	Hot & cold water available, adequate pressure			2
48	Plumbing installed; proper backflow devices			2
49	Sewage and wastewater properly disposed			2
50	Toilet facilities: properly constructed, supplied, & cleaned			2
51	Garbage/refuse properly disposed; facilities maintained			2
52	Physical facilities installed, maintained, and clean			1
53	Adequate ventilation and lighting; designated areas use			1
Documents and Placards				
54	Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	Date:	7/30
DEH Inspector (Print and Sign)	Follow-up (Circle one):	YES NO
EVAN LUM EPHD II 3009581		Follow-up Date

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

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ESTABLISHMENT NAME KING'S RESTAURANT LLC (HARMON)		LOCATION (Address) COMPADRES MALL, HARMON LOOP RD.
INSPECTION DATE 07 / 30 / 2018	SANITARY PERMIT NO. 18000 2846	PERMIT HOLDER KING'S RESTAURANT LLC

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Kadun Pika / Flat top / Hot hold	156.2	Beef stew / walk-in chiller / cold hold	43.1
Salisbury pathy / " / "	160.2	Beef Shank / " / "	56.0
Spaghetti Sauce / Hot wells / "	144.0	Pork ribs / " / "	40.5
Fried Rice / " / "	152.7	Meat loaf / " / "	43.2
Ham hocks / Fire grill / "	167.9		
Beef Shank / " / "	198.7		
Egg / Plated / cooking	186.3		
Pork / Pan / cooking	201.3		
Spaghetti Sauce / Ice bath / cooling	136.6 → 83.3		
Beef Shank / walk-in chiller / cold hold	56.5		


ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

INITIAL

	A REGULAR INSPECTION WAS CONDUCTED ON THIS DAY IN RESPONSE TO COMPLAINT #18-132B, REGARDING AN INSECT FOUND IN CUSTOMER'S FOOD. THE FOLLOWING WAS OBSERVED:	
#14	SANITIZER ^{SOLUTION} NOT AT PROPER STRENGTH. FOOD-CONTACT SURFACES SHOULD BE PROPERLY SANITIZED TO DESTROY PATHOGENS.	COS
#20	BEEF (SHANK) COLD HELD AT 56.5, 56.0 °F IN WALK-IN CHILLER. POTENTIALLY HAZARDOUS FOOD / TEMPERATURE CONTROLLED FOR SAFETY (PHF / TCS) SHOULD BE COLD HELD AT, OR BELOW 41°F TO PREVENT PATHOGEN GROWTH.	COS
#35	FOUR ^{LIVE} NYMPHS OBSERVED IN KITCHEN AREA ^{BEHIND} ACROSS THREE-COMPARTMENT SINK HOT BOX BASE . IN THOSE OBSERVATIONS, IT APPEARS AN ACTIVE OUTER OPENING FOUND UNDERNEATH BACK DOOR. BASED ON THESE OBSERVATIONS, IT APPEARS AN ACTIVE COCKROACH INFESTATION IS PRESENT IN THE ESTABLISHMENT WHICH CONSTITUTES AN IMMINENT HEALTH HAZARD. PEST SHALL BE CONTROLLED AND OUTER OPENINGS SHALL BE SEALED TO PREVENT THE ENTRY OF PESTS AND THE CONTAMINATION OF FOOD.	8/30/18
#40	IN-USE UTENSILS STORED AT ROOM TEMPERATURE IN WATER. IN-USE UTENSILS SHOULD BE STORED TO PREVENT PATHOGEN GROWTH.	8/30/18
#45	NO SANITIZING SOLUTION TEST STRIPS PROVIDED. TEST STRIPS SHOULD BE PROVIDED TO ALLOW MONITORING OF SANITIZING SOLUTION STRENGTH.	8/30/18
#48	STAGNANT WATER IN DRY STORAGE ROOM (NEAR SODA DISPENSERS); VALVE FOR MOPSINK LEAKING. ALL PLUMBING SHOULD BE PROPERLY INSTALLED AND	8/30/18

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.


Person in Charge (Print and Sign) 	Date: 7/30/18
DEH Inspector (Print and Sign) E. LUM, EPHD II	Date: 07/30/2018

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ESTABLISHMENT NAME KING'S RESTAURANT LLC (HARMON)		LOCATION (Address) COMPADRES MALL, HARMON LOOP RD.
INSPECTION DATE 07/30/2018	SANITARY PERMIT NO. 180002846	PERMIT HOLDER KING'S RESTAURANT LLC

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	MAINTAINED IN GOOD REPAIR.	
#52	WALLS IN DRY STORAGE ROOM AND FLOOR TILES NEAR MOP SINK AND ICE MACHINE IN REPAIR. FACILITIES CAN BE MAINTAINED IN GOOD REPAIR.	8/30/18
		
	"A" PLACARD # 0234 ISSUED ; NOTICE OF CLOSURE ISSUED.	
	SANITARY PERMIT SUSPENDED DUE TO IMMINENT HEALTH HAZARDS (SEE ITEM #35). A \$100.00 RE-INSTATEMENT FEE SHALL BE PAID AT THE DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES UPON SUCCESSFUL COMPLETION OF A FOLLOW UP INSPECTION, WHERE ALL REQUIREMENTS ON PAGE 4 OF THIS INSPECTION REPORT ARE MET.	
	BRIEFED PERSON-IN-CHARGE BRANDON SHIBAO ON ABOVE.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. Seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)

Date: 7/30/16

DEH Inspector (Print and Sign)

E. Wynn, EPHO II / V. RAYMUNDO EPHO I

Date: 07/30/2018

Department of Public Health and Social Services
Division of Environmental Health
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ESTABLISHMENT NAME KING'S RESTAURANT		LOCATION (Address) COMPADRES MALL, HARMON LOOP RD.	
INSPECTION DATE 07 / 30 / 2018	SANITARY PERMIT NO. 180002846	PERMIT HOLDER KING'S RESTAURANT LLC	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	Based on observations and evidence, it appears that there is an active cockroach infestation in the establishment,	
	which constitutes an imminent health hazard. Per the GFC, an imminent health hazard is a significant threat or	
	danger to public health that exists when there is evidence sufficient to show that a product, circumstance, or event	
	creates a situation that requires immediate correction or cessation of operation to prevent injury.	
	The establishment's Sanitary Permit is hereby suspended until all cited violations have been corrected and the	
	following additional requirements, pursuant to GFC Section 8-102.10, to address the pest infestation are met:	
	1. Written documentation from the establishment's primary pest control company (PCC) regarding the services	
	provided, which MUST INCLUDE , but not limited to, the following:	
	A. Name of pesticide used;	
	B. Number of baits, traps, and other methods used;	
	C. Location of application; and	
	D. Observations of each service conducted.	
	2. A written cleaning schedule from the establishment that indicates the following:	
	A. Areas that will be cleaned and sanitized;	
	B. How it will be cleaned and sanitized; and	
	C. The frequency or how often it will be done.	
	3. Seal all openings of the establishment to prevent the entrance and travel of the pest.	
	4. Remove or prevent any access to food and/or water:	
	A. Food that is not bottled or canned must be placed in containers prior to storage or when not in use; and	
	B. Place food-contact utensils and equipment in containers prior to storage or when not in use.	
	5. Sanitize all hard surfaces and food-contact surfaces daily in food preparation areas prior to operation.	
	An official follow-up inspection WILL NOT BE CONDUCTED until the establishment can provide three-	
	consecutive days of no activity observed from their PCC, and all violations cited and additional requirements stated	
	above are met.	
	An assessment may be requested by the establishment and will be scheduled and conducted at the inspector's	
	earliest available schedule.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person In Charge (Print and Sign) 	Date: 07/30/2018
DEH Inspector (Print and Sign) E. Lum, EPHO II	Date: 07/30/2018



GOVERNMENT OF GUAM
DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUBBLEKO YAN SETBISION SUSIAT



EDDIE BAZA CALVO
GOVERNOR

RAY TENORIO
LIEUTENANT GOVERNOR

JAMES W. GILLAIN
DIRECTOR

LEO G. CASIL
ACTING DEPUTY DIRECTOR

Date: 07/30/2018

KINGS RESTAURANT LLC (HARMON)

Name of Establishment

As a result of this inspection your establishment received a:

☐ LETTER OF WARNING

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☒ NOTICE OF CLOSURE

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,

For: LEO G. CASIL

ACTING Director

Issued By:

V. RAIMUNDO, EPHO I

Name of EPHO

Received By:

Establishment Representative